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ning of each regular issue of the PCT Gazette.

(54) Title: STABILIZER-FREE STABILIZED COFFEE AROMA

(57) **Abstract:** A process for stabilizing a coffee aroma-providing component such as coffee aroma against loss or degradation of its flavor or sensory characteristics by associating the coffee aroma-providing component with a stabilizing agent in an amount effective to reduce or prevent the loss or degradation of the flavor or sensory characteristics of the component and form a stabilized coffee aroma-providing component followed by removing the stabilizing agent from the stabilized coffee aroma prior to packaging for storage or prior to adding the stabilized coffee aroma to a food or beverage product. The resulting stabilized coffee aroma-providing component is essentially free of the stabilizing agent and may be incorporated into a food or beverage product with the initial flavor or sensory characteristics of the stabilized component being retained for a time period of at least two months during storage of the food or beverage product.

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